

### A SEASIDE FLIRTATION.

Again they have met for the season—  
Brave Harold and fair Leonore.  
Impelled by the old cogent reason,  
They stroll by the sea as of yore.  
They wonder so quickly time passes  
And days into fortnights expand.  
Forgotten are all the old lasses—  
He presses her hand.  
“I trust,” he speaks low, “you remember  
That day by the shimmering sea—  
The words that I spoke last September,  
The last that you whispered to me.”  
“The time I recall,” and she blushes;  
“You spoke in a low undertone.  
We stood, I believe, by the rushes,  
But—the words, dear, have flown.”  
“No wonder”—a storm now is brewing—  
“My words you now fail to recall.  
A fool interrupted my wooing—  
Remember! That fellow named Hall!”  
She answers in a voice soft and mellow:  
“And that, Mr. Brown, is not all—  
The man you call ‘fool’ and a ‘fellow’  
I married last fall.”  
—Robert Ainsley in Chicago Rambler.

### THE LOVES OF LINCOLN.

His First Sweetheart—A Golden-Haired  
Blonde—The Lady He Married.

President Lincoln's first love was a  
golden-haired blonde, who had cherry  
lips, a clear blue eye, a neat figure, and  
more than ordinary intellectual ability.  
Her name was Anne Rutledge. She was  
the daughter of a tavernkeeper in Salem,  
Ills. Mr. Lincoln met her when he was  
about 23, and, after a romantic court-  
ship, became engaged to her. She died  
before they could be married; and Lin-  
coln was so much affected by her death  
that his biographer, Ward Lamon, says  
his friends pronounced him crazy for a  
time. He was watched carefully, and  
became especially violent during storms,  
fogs, and damp and gloomy weather. At  
such times he would rave, declaring,  
among other wild expressions, “I can  
never be reconciled to have the snow,  
rain, and storms to beat upon her grave.”  
At this time he began to quote, it is said,  
the poem which is so well identified with  
him, beginning—  
O, why should the spirit of mortal be  
proud?

It is supposed that he was think-  
ing of his first love during the times he  
so often repeated it. Years afterwards,  
when he had become famous, he was  
asked by an old friend as to the story of  
his love for Anne Rutledge, and he said,  
“I loved her dearly. She was a hand-  
some girl, and would have made a good  
and loving wife.”

Lincoln's next love was a tall, fine-  
looking woman, named Mary Owens,  
with whom he became acquainted about  
a year after Anne Rutledge died. Upon  
her rejection of him, he wrote a letter to  
his friend Mrs. O. H. Browning, saying  
that he had been inveigled into paying  
his addresses to Miss Owens, but on be-  
ing refused he found he cared more for  
her than he had thought, and proposed  
again. In this letter he says:

“I most emphatically in this instance  
have made a fool of myself. I have  
come to the conclusion never more to  
think of marrying, and for this reason—  
that I can never be satisfied with any  
one who would be fool enough to have  
me.”

Still, it was not long after this that he  
was engaged to Miss Mary Todd, a well-  
educated, rosy brunette of Lexington,  
Ky., who was visiting at Springfield,  
where Lincoln was a member of the Illi-  
nois legislature. Both Lincoln and  
Stephen A. Douglas proposed to her.  
She refused Douglas and accepted Lin-  
coln. Lincoln became suddenly ill, and  
it was more than a year before the mar-  
riage was consummated. It took place  
finally in Springfield, and the couple be-  
gan their married life by boarding at  
the Globe hotel at \$4 a week. Lincoln  
was 35 years old at this time, and Mary  
Todd was 21.—Frank G. Carpenter in  
Lippincott's Magazine.

**Shipping Strawberries from Florida.**  
Strawberries from Florida are con-  
tained in boxes with a capacity of twenty-eight  
quarts. The ice chamber is in the  
center of the top, and the cold air from it  
passes down through a slit, then through  
small apertures into the front chamber,  
one on each side. Through these the  
cold air runs up among the strawberries,  
carrying with it whatever impurities  
may be in them up to the ice, which  
absorbs more or less, keeping the atmos-  
phere purer. These ice-boxes are in  
freight cars, and icing is done every  
twelve hours. It costs about 15 cents a  
quart to transport them thus.—Chicago  
Times.

### Elderly Ladies in Germany.

In England elderly ladies are often  
laughed at behind their backs for dress-  
ing in too youthful a manner. The Ger-  
mans go the other extreme; no sooner  
do they marry or reach the age of 25  
than they think it necessary to wear un-  
becoming bonnets, dark silk dresses, old-  
fashioned mantles, and to assume all the  
other signs of a lady advancing in years.  
—English paper.

### Quick Trip Around the World.

Mr. S. S. Houghton has arrived at his  
home in Boston, thus completing his  
trip around the world, which he accom-  
plished in five months and four days and  
“saw everything.” This is a note-  
worthy voyage for speed.—Inter Ocean.

### An Experiment in Dieting Soldiers.

As an experiment a company of Jap-  
anese soldiers was fed on bread and  
soup, with an addition of beef for sup-  
per, for one month. At the end of that  
time each man had lost in weight from  
three to seven pounds.—Chicago Herald.

### Effects of Mercury on the System.

A French physiologist, who has been  
studying the effects of mercury on the  
human system, finds that it diminishes  
the number of red corpuscles in the  
blood, but at the same time increases the  
bodily weight of the patient.

### Origin of the Blood Orange.

The blood orange is produced by graft-  
ing an orange scion into a pomegranate,  
and at the end of two years again graft-  
ing a scion from this growth back into  
an orange tree.—Chicago Herald.

White-headed robins are reported in  
Massachusetts.

### WONDERS OF THE HEAVENS.

How They May be Untold by the  
Greater Telescopes.

All the discoveries of ancient astron-  
omers were, of course, effected without  
the aid of glasses, and Pliny, in his ninth  
book of the *Almagest*, quotes fourteen  
observations of Mercury, dating 200 or  
300 years before our era, and still to be  
relied on. They had, no doubt, good  
eyes in those days, when everybody ex-  
cept the astrologers went to bed with  
the sun, and rose as soon as he appeared.  
In the tail of Ursa Major the middle star  
has near it a small companion styled on  
the celestial chart *Alcor*. The Arab ob-  
servers knew this by the name of *Saidak*,  
which means touchstone or trial; for if a  
man could perceive that tiny point with  
the unassisted eye he could easily see  
the small stars of the Pleiades and the  
satellites of Jupiter.

We must, however, also remember the  
purity and transparency of the eastern  
sky, especially in dry, desert regions,  
where all the heavenly orbs shine with a  
brilliance quite unknown to western as-  
tronomers. Copernicus, it is related,  
lamented in the hour of his death that  
he had never so much as seen the planet  
Mercury, which the happier Greek ob-  
servers called *Stilbon*, the splendid shin-  
ing; and one of the most promising  
points in connection with this great new  
telescope in America is that it will be  
perched upon a mountain peak, far  
above the dusts and mists of the lower  
world—lifted into the stainlessly  
dark blue atmosphere which Profes-  
sor Tyndall has celebrated upon his  
high Alps. Accordingly, when we call  
to mind the considerable additions made  
to the heavenly science by such com-  
paratively inferior instruments as those  
of Lord Rosse, Mr. Lassell and the elder  
Herschel, we may be full of hope that  
the California astronomers will astonish  
and delight the Old World with new dis-  
coveries, “when some new planet swims  
into their ken.” They can hardly be in  
time for the two comets of the season—  
the Fabry and the Bernard, which are  
to be in their highest brilliancy about  
May 15 next, and not much farther from  
the earth than the trifles of 15,900,000 and  
35,000,000 of miles respectively.

There are, however, unresolved nebu-  
lae at which the great glass will no  
sooner be pointed than we may expect  
to have those distant mysteries instantly  
come down—like Col. Slick's coon—into  
galaxies of stars and systems; and out-  
side Uranus and Neptune, the latter  
being distant from us 2,746,000,000 miles  
the new telescope may cast a glance in  
the border world between our farthest  
planet and our nearest star, and perhaps  
find a sister for the single moon of Ne-  
ptune, and tell us why the four moons of  
Uranus—Ariel, Umriel, Titania and  
Oberon—dance backward in the eternal  
minuet of the skies and have planes per-  
pendicular to the elliptic of the mother  
body.

There are, indeed, endless points upon  
which astronomers seek such information  
as improved command of the heav-  
ens might supply, especially if the en-  
hanced power of the telescope can be  
wedded to the faithful eyesight of the  
photographic camera. Wonderful things  
have been achieved of late in such a  
way: spaces of the midnight sky blank  
to the ordinary lens or mirror, have re-  
vealed to the sensitive film of the plate  
myriads of starry bodies. The crimson  
cressets on the sun's ridge have depicted  
themselves; his spots have registered  
their periodic passage, and the time ap-  
proaches, apparently, when an automatic  
astronomer will be invented which will  
chronicle event of the spheres with sleep-  
less accuracy. We want to know much  
more of comets, of nebulae, and of those  
curious little members of our system,  
the planetoids, which perpetually in-  
crease in numbers with closer observa-  
tion, until they have grown up during  
the present century to more than 250  
known and named bodies. They wander  
as obedient to law as the very largest  
planet, between Mars and Jupiter, tiny  
islets of the sapphire ocean, small chil-  
dren of the cosmos, the biggest not much  
more than 300 miles in diameter, few of  
them so bulky as to be visible without  
a telescope.

Are these little silver bees of the system  
more broken fragments of some in-  
termediate planet, or have they been  
seriously created, and have they been  
taken up with revolution and gravita-  
tion, and all the rest of it, on their own  
account and for special purposes. To  
answer that and many another question  
of the kind may doubtless, in an Ameri-  
can phrase, “lick the lick glass;” but  
more and more, as astronomical concep-  
tions expand, are they silently affecting  
morals, thoughts and religion. We see  
infinity and grasp eternity when we look  
forth into the starry space. The visible  
universe is palpably boundless, and im-  
plies an invisible universe of which it is  
the shadow, the symbol and the imper-  
fect provisional expression. All faiths  
heretofore delivered to mankind have been  
prescientific, built on the theory—or ac-  
cepting it—that the stars were set in  
heaven the light this little O, the earth,  
round which the sun goes daily. Faith  
has not yet ventured to look through  
Galileo's “optik glass,” let alone the  
gigantic lenses of James Lick. By and  
by mankind will understand, as well as  
hear of, larger ideas. It will be better  
understood why the Divine Teacher of  
Galilee said: “In my Father's house are  
many mansions,” and why the wise east  
has always insisted upon evolution and  
progressive life for all which lives, be-  
fore Darwin and Wallace were heard of.  
Astronomy and religion have yet to com-  
pare notes and to labor through the same  
telescope.—London Telegraph.

### Pictures of the Paris Salon.

Some curious statistics of the contents  
of the present salon were given by one  
of the morning Parisian newspapers.  
Stating the quantity of space occupied  
by pictures at 14,209 yards, military sub-  
jects are supposed to take up 3,279  
yards; 900 antique subjects, 3,279 yards;  
500 landscapes, 2,186 yards; 300 domestic  
subjects, 2,186 yards; 100 portraits, 1,093  
yards; 200 interiors, 1,093 yards; and  
diverse odds and ends, 1,093 yards.

### The Fig Trees of Shasta City.

As I rode in the other day a thunder-  
storm fell, and I got down and led my  
horse under the nearest porch by the  
roadside. The porch was half hidden  
with grapevines. Down the steep bank  
stood the largest and finest fig trees I  
ever saw. These fig trees, the owner  
told me as I stood there waiting for the  
rain to cease, bear three crops each sea-  
son.

They lie so thick on the ground, these  
figs, he said, in their black, waxen  
honey, that they kill the grass, and you  
can not walk about under the trees or  
near them without your feet being sealed  
to the ground. Sell them. So I insisted.  
But the old man told me that he could  
only sell a few. He is two miles from  
the railroad here. And then, as you  
must know, the taste for figs is like the  
taste for opera, acquired and rare. Yes,  
he dries some of them, but people prefer  
to buy the little boxes from Syria. He  
told me, however, that he could make a  
little money out of dried figs by selling  
them to the Chinamen. I asked after the  
process practiced in curing them, and  
he told me he merely put them in a  
flour-sack, tied it tight and let them lie  
around till dried.

There is a fortune for Shasta City in  
this one single item, figs, to say nothing  
of the grapes, oranges, and other fruits.  
In New Orleans two young Jews from  
Bohemia started a factory for preserving  
figs in cans three years ago. They are  
now rich. And so rare and delicious are  
those fig preserves that I believe they  
have never yet been permitted to reach  
Chicago or New York. At least, I have  
often asked for them in New York in  
vain. I first found them in Louisville,  
Ky. They are eaten with cream, and  
are the consistency of wax. And the  
taste? Well!

Every washed-out and worn-out old  
goldmine in and about these red foothills  
of the Sierras can be made a garden of  
Eden. In fact, I am told that it is hard  
to keep the fig trees from taking posses-  
sion of the place. And such figs! full  
three inches in length, some of them.—  
Joaquin Miller's Letter in Chicago Times.

### Chinese Pirates and Their Customs.

In attacking a foreign ship a favorite  
weapon of the pirates is the “stink pot,”  
more elegantly known as the “asphyxia-  
ting vase.” It is an earthen pot or vase  
filled with a most villainous and evil-  
smelling compound; the vase breaks  
when it is thrown on the deck of a ship,  
and the stuff scatters about and puts in  
its fine work immediately. The Euro-  
pean nose cannot endure it, but the Chi-  
nese nose is not specially disturbed. The  
Europeans are driven from the neigh-  
borhood of this odor-laden shell, and  
thus the pirates obtain their opportunity  
of mounting to the deck.

Two or three years ago an English  
steamer, lying peacefully at anchor in a  
bay in the Lin-Chow peninsula, was cap-  
tured in this way. The pirates came  
alongside unsuspected; a few of them  
mounted to the deck and threw a stink  
pot “where it would do the most good,”  
and then the rest followed, and the steamer  
was captured without the shedding  
of a single drop of blood. The fact  
was that the steamer was on a smuggling  
expedition and in a place where she had  
no legitimate business. As the crew  
had made no resistance the pirate captain  
was kindly disposed and permitted them  
to retain their heads. He gave them a small junk  
in exchange for the steamer and started  
them on their way to Hong Kong. The  
steamer was plundered, but not burned.  
Notice was sent to the Chinese authori-  
ties at Canton and a gunboat went down  
and took final possession. There was no  
attempt to pursue the pirates, as their  
offense was greatly mitigated by the  
illegal business of the steamer.—Thos.  
W. Knox in Cleveland Leader.

### “Pedestrian Parties,” a Recent Inven- tion.

“Pedestrian parties” are another recent  
invention of young women looking for  
something novel and lively. Six or  
eight young people duly chaperoned will  
sally forth as early as 6 o'clock in the  
morning and walk five or six miles before  
breakfast. Where the fun comes in does  
not appear to a finite mind; nor does  
there appear to be any great amount of  
ecstasy connected with that form of social  
diversion known as “going round the  
road.” This pastime consists of forming  
a party of a dozen congenial spirits,  
storming an unoccupied grip-car and  
riding a round trip. To “go round the  
road” with the greatest amount of en-  
joyment, I am informed that there must  
be moonlight and that each escort must  
be provided with a box of bon-bons.  
“Slumming” has not found any great  
amount of favor in Chicago; but it may  
be adopted. The fact that it is “just for  
the fun of the thing,” and “only on a  
lark” seems to be excuse enough for any  
sort of folly.—Chicago Tribune.

### “Chinatown” in San Francisco.

The Chinese keep as much as possible  
to their national food, and spend no  
more than they can help with the out-  
side barbarians. Vast quantities of dried  
and smoked poultry and fish are annu-  
ally imported, and even eggs are brought  
in covered with a coating of earth, which  
keeps them moist and fresh. Eggs so  
protected will, it is said, be eatable when  
four years old. The fish is of many  
kinds, but the most popular is very small,  
something like whitebait. A kind of  
squid, about eight inches long and hav-  
ing many arms and feelers, is also in  
great demand. Almost the only meat is  
pork, and this, as a rule, consists but of  
such portions of the entrails as Christians  
throw away. Poultry is nearly always  
bought alive, as the blood is used in  
cooking. At some shops, where half of  
a duck or chicken is sold, a small cupful  
of blood is given with each portion.  
Even the fish, after being cleaned, are  
smeared with their own blood. Prob-  
ably this custom is older among the Chi-  
nese than the Mosaic law which forbade  
a similar use of blood by the Hebrews.—  
Cornhill Magazine.

The temperatures of Norfolk, Charles-  
ton, Savannah, Mobile, New Orleans, and  
Galveston bear a striking similarity this  
summer.

### AT A CHINESE FUNERAL.

The Remains Interred Along with Roast  
Pig and Pullet.

The friends of Lai Poy did the proper  
thing by him, the other day, and gave  
him a nice, quiet “send-off” on his road  
to that exclusive realm of bliss eternal  
reserved for the virtuous children of the  
Flowery kingdom. Poy was somewhat  
in a hurry to undertake the trip, and ac-  
celerated things with a knife and a  
header into a pit. When the young men  
found their friend dead with his head  
thrust out and three gashes in his head,  
Wah Lee, the dead Chinaman's boss, was  
informed and he in turn informed the  
Chinese consul of the facts, and then a  
meeting of Lai Poy's friends was held  
and it was determined that poor Lai Poy  
should have as fine a coffin, as much  
roast pork, and as many fat pullets as  
any other Celestial who had had a fash-  
ionable burial. The 5th of July was se-  
lected as the time for taking Lai Poy to  
the cemetery of the Evergreens, but the  
programme was changed. All day long  
on Monday Lai Poy's body lay upon ice  
in a box in the stable of a Mott street  
undertaker. The hostlers washed car-  
riages and groomed horses within, and  
young America and mature China  
banged packs upon packs of fire-crack-  
ers without. The master of ceremonies  
was Ye King, a little dried-up Chinaman,  
the head partner in a tea firm of Park  
row. At the last moment he decided  
that it wouldn't make any great differ-  
ence to Lai Poy if he waited until the  
morning. Anyway, Lai Poy had no  
voice in the matter.

“Him belly good Chinaman,” ex-  
plained old Ye King, laying down his  
pipe and gazing meditatively out of the  
grimy window. “Him come Melica six  
years ago, and catchee plenty money.  
Him plenty friends. Fire fire-crackers  
to-day, bury um to mallow, plenty nice.”

Accordingly Lai Poy's friends dropped  
around to the undertaker's shop early in  
the morning for a last view. The dead  
Chinaman had been dressed in a white  
tunic—the mourning color—and a natty  
black skull-cap with the reddest of red  
buttons on the top. Lai Poy during life  
prided himself on the length, thickness  
and texture of his cue. The thoughtful  
undertaker had disposed this essential  
to unquestioned entry into the Chi-  
nese heaven so that its proportions and  
beauty might be appreciated as it lay  
over his bosom. The plate said that Poy  
was in his 33d year when he elected to  
die. Old Ye King was justly proud  
of the arrangements, for the coffin was  
a showy, veneered affair, and the com-  
position handles and buttons were im-  
posing. Sixteen mourners entered four  
carriages, the hearse door was snapped  
shut, and the procession started for the  
Evergreens. Some of Lai Poy's friends  
were blue, others soft brown silk, one  
from the consul's office a pale blue tunic,  
and one carriage with the nearest friends  
had occupants all in white. The other  
mourners carried a huge hamper,  
wherein were deposited a little roast pig  
all covered with icing and things, two  
fat pullets browned to a turn, biscuits,  
candies, nuts, a pot of excellent Sou  
Chong tea, punk, and praying papers of  
gilt. The friends smoked 5-cent cigars  
and looked grave. When the cemetery  
was reached the procession went to Ce-  
lestial hill, the plot owned by the Chinese  
government, and the body of Lai Poy was  
deposited beside eighty-nine of his coun-  
trymen who learned all about the mys-  
teries of the Chinese eternity at earlier  
periods. The little pig and fat pullets  
and the biscuits and things had a fair  
start with Lai Poy, and were buried to-  
gether, while old Ye King burned punk  
and incinerated little three-cornered bal-  
loons of gold paper. Then they drove  
back to Mott street and had tea.—New  
York Tribune.

### Formation of Fog in the Air.

It has recently been demonstrated that  
in a perfectly moist air no formation of  
a fog is possible, however much the  
temperature is lowered, so long as the  
air is absolutely free from dust, and that  
the more air, sufficiently moist, is  
charged with such foreign particles, the  
more intense is the formation of fog. If  
filtered and completely moist air in a  
glass ball have its pressure diminished  
until a few particles of fog will reveal  
themselves to the most careful inspec-  
tion. But if a few cubic millimeters of  
ordinary house air be now admitted into  
this filtered air a very fine, silvery, trans-  
parent fog at once forms itself, of such  
slight density that even in the case of a  
considerable area of it the transparency of  
the atmosphere would be but very  
slightly affected. At the first moment  
of its formation if a reflected image of  
the sun, or the reflected light of an elec-  
tric lamp, be viewed through it the im-  
age will be seen surrounded by an in-  
tensely luminous blue or greenish light.  
—Chicago Herald.

### Emigrants Sent to South Africa.

Eighty emigrants, all abstainers, are  
being sent out to Kaffraria. Each of the  
number is to have 120 acres of land and  
other help, and the little band has been  
selected with the greatest care. If one  
of the most beautiful and richly gifted  
portions of south Africa be any aid to  
the success of this enterprise, the pros-  
pects of the expedition are virtually as-  
sured. Kaffraria is beyond question the  
most favored spot in South Africa. It  
abounds in wood, grass and water, and  
is eminently adapted to the raising of  
stock, as well as for agriculture.—Chi-  
cago Herald.

### A Hungry Robin's Daily Food.

Professor Treadwell, of Massachusetts,  
has proved that a half-grown robin will  
daily devour more than once and a half  
its own weight in caterpillars and beetles.  
A young brood can not live on less than  
seventy or eighty worms a day. A single  
pair of sparrows will carry every week  
to the nest 4,300 caterpillars or beetles.  
—Exchange.

There are over sixty-four trestles in  
the twenty-one miles of railroad between  
Berenda, Cal., and the Yosemite valley.

Color-blindness is said to have been  
first reported in 1777.

### EATING FRUIT IN SUMMER.

Who May Consume Fruit to the Benefit  
of Their General Health—A Warning.

Lightness is the first essential alike in  
the food and drink taken in warm  
weather. There is then less work to be  
done, less waste of tissue, less need of  
pre-eminent muscle-forming and heat-  
producing substances, meat and bread;  
and fruit, as being both palatable and  
easily obtainable, is much in use. Its ad-  
vantages are that it provides a seasonable  
change of diet, light and wholesome if  
well chosen, and a palatable tonic and  
stimulant of digestion with aperient  
properties. There are few who can not  
enjoy it in one form or another. For  
diabetes, the only least desirable kinds,  
as certain nuts and almonds, are avail-  
able, all others as containing sugar being  
forbidden.

Sufferers from acid dyspepsia must se-  
lect carefully and limit their consump-  
tion to the least irritating—a few straw-  
berries or a few grapes. Diarrhoea and  
dysentery preclude the use of all fruit.  
On the other hand, for constipated per-  
sons it is sometimes the only reliable  
remedy which they can use continuously  
with comfort. It is also of benefit in  
renal diseases by its action on the bowels.  
As a tonic persons generally take it well,  
and feel the better for its digestive prop-  
erty. Those in normal health may eat  
almost any ripe fruit. The bland vari-  
eties are the most wholesome  
and nutritious—strawberries, apples,  
pears, grapes, and gooseberries. The  
last named, however, with currants and  
raspberries, and less wholesome  
than others. Stone fruits are apt to dis-  
agree with the stomach. But the more  
watery, as peaches and large plums, are  
better than the smaller and drier, as  
apricots and damsons. The pulp of  
oranges renders them heavy. Among  
other foreign fruits, bananas are whole-  
some. Dried fruits, and the skin of  
fruits in general, are indigestible. Nuts,  
the edible part of which is really the  
seed, contain much albumen and some  
fat in condensed form, and are particu-  
larly difficult of digestion.

Fruit may be taken with a meal or on  
an empty stomach. In the former case  
it promotes digestion by its gently irri-  
tating effect on the mucous membrane  
of the stomach and intestines. If an  
aperient effect be desired it had better  
be taken in the morning before break-  
fast or between meals. A succulent and  
pleasant acid variety is best for both  
purposes, while it is also a food. The  
quantity of fruit which should be taken  
depends on the kind. If it belong to the  
bland nutritious class, a healthy person  
may now and then partake of it as freely  
as any other wholesome food. But he  
will gain more benefit if he will take  
only a little and take it regularly. The  
same may be said of the invalid with  
whom fruit agrees.

Cooking removes much of the acidity  
from crude fruit and renders it lighter  
as well as more palatable. So treated it  
is productive of good and no harm. But  
it is a fundamental principle that what-  
ever fruit is eaten uncooked must be  
fully ripe, and not over-ripe. This may  
sound trite, and, indeed, the principle is  
commonly admitted, but not, it would  
seem by all, for we still find people, and  
not a few, who will themselves delib-  
erately take, and worse, will give to their  
children, green gooseberries, green ap-  
ples, etc., the very hardness of which,  
apart from their acid pungency, suggests  
the unfitness for digestion. Such peo-  
ple use as food an acid, irritant, poison,  
whose necessary action causes excessive  
intestinal secretion, with more or less  
of inflammation. Hence arises diarr-  
hoea. On the other hand, fruit which  
is over-ripe, in which fermentation has  
begun, is a frequent cause of this disor-  
der, and equally to be avoided, and per-  
haps also more difficult to avoid because  
the insidious beginning of decay is not  
easily recognized.

It should never be forgotten by any  
who incline to follow the season in  
their feeding, that the want of such pre-  
cautions as the above may produce that  
dysenteric form of diarrhoea, “British  
cholera,” which is occasionally as rap-  
idly fatal as the more dreaded Asiatic  
type of that disease.—Boston Medical  
Journal.

### The Lazzaroni Have Disappeared.

In books of travels written thirty or  
forty years ago one reads much of the  
Naples lazzaroni, who subsisted en-  
tirely on macaroni, which they de-  
voured in strings several yards in length,  
and fairly encumbered the pavements  
with their presence. They are said to  
have disappeared, and this fact is given  
as an evidence of the industrial progress  
of the city. It is possible that they have  
disappeared, but the number of those  
who can sleep as tranquilly the night  
through on a stone pavement as on a  
spring mattress still astonishes the per-  
son who knows the luxury of a comfort-  
able bed.—Naples Letter.

### King Ludwig's Favorite Beverage.

The late king of Bavaria's favorite  
beverage was a mixture of white wine  
and champagne, prepared in a bowl  
with a thick layer of fresh, strong-  
scented violets floating on the top. The  
violets gave a delicious perfumed flavor  
to the mixture, much to the king's taste,  
as Ludwig was so fond of scents that  
the air around him was generally redol-  
ent of perfume. This fancy cost him  
quite 10 pounds sterling.—Chicago Trib-  
une.

### What Lincoln Said to Mrs. Stowe.

When Mrs. Stowe called to see Lin-  
coln toward the close of the war, she  
says she spoke of the great relief he  
must feel at the prospect of the early  
close of the war and the establishment  
of peace. And he said, in a sad way:  
“No, Mrs. Stowe, I shall never live to  
see peace; this war is killing me.”—  
Henry Ward Beecher.

### To Prevent Shoes from Squeaking.

The squeaking noise of shoes can be  
stopped by sprinkling powdered pumice  
stone between the soles during the pro-  
cess of manufacture, or by driving a  
dozen shoe pegs into the soles when the  
shoes are first to be used.—Boot and Shoe  
Recorder.

### Forests in the Planet Mars.

A French philosopher, M. Maurice Les-  
pault, who ranks high among astron-  
omers, has lately broached the theory that  
the people of the planet Mars, having  
been put to discomfort by the want of  
regular rains, have undertaken the af-  
foresting of their globe on an extensive  
scale. Every one is familiar with the  
broad bands which seem the surface of  
Mars, and which it has been the fashion  
to consider canals. In Proctor's map  
the name of seas has been given to these  
canals. One is marked Phillips sea, an-  
other Beer sea, another Tycho sea, an-  
other Schroter sea, and so on.

But M. Lespault, who has studied  
Mars through telescopes more powerful  
than his predecessors used, concludes,  
first, that the mathematical regularity of  
the outlines of these so-called seas forbids  
the idea that they are natural phenom-  
ena; and he rejects as absurd the notion  
that the people of that planet can have  
constructed canals over 1,000 miles long  
and over fifty miles wide. He thinks it  
more likely that the Martians, who in-  
habit a much colder world than this, cut  
down all their standing wood for fuel,  
that droughts ensued, and that to ob-  
viate universal starvation the emperor or  
grand tycoon or president of the Martian  
realm compelled the people to plant lines  
of forest trees extending quite round  
their globe, and spreading from thirty to  
sixty miles in width. It is these forests  
in his notion, which we have denomi-  
nated canals.—San Francisco Chronicle.

### Numerous Mineral Springs in Russia.

It is not generally known that there  
exists in the region of the Transbaikalia  
a multitude of mineral springs, the waters  
of which are said to possess many medi-  
cinal qualities salutary in the treatment  
of various diseases. It is to be desired  
that these waters were properly analyzed  
and made known to the world, if the  
scientific report upon them at all agree  
with the popular local belief in their  
efficacy.

The only points where any prepara-  
tions are made for visitors are at Darna-  
ourisk and Tourkisk. But even here the  
accommodation falls far short of the  
luxurious, and is supplied by a person  
who rents the two nearest springs from  
the government. At most of the other  
springs visitors are obliged to lodge in  
the huts of the natives. Visitors are  
sufficiently numerous in the summer,  
and have been so for many years, but  
they do not come from great distances,  
for the reputation of the waters, though  
well established among the people, has  
not yet spread to the great world. There  
are no doctors and few comforts. The  
natives use the waters, not only for  
themselves, but for their cattle. Thou-  
sands of sheep, oxen, and horses, suffer-  
ing from cutaneous maladies, are  
brought to certain of these wells every  
spring; the custom is an immemorial  
one.—Chicago Times.

### Biggest Book in the World.

“Just outside of London they are at  
work on the biggest book in the world,”  
said a New York publisher the other day,  
who has recently returned from a trip to  
England. “It will be more than four  
times as large as Webster's dictionary,  
and will contain something like 8,000  
pages. It is to be the ideal dictionary of  
the English language, and will supersede  
all pre-existing authorities. It has long  
been realized by scholars that the English  
language is deficient in this respect. The  
French have two dictionaries, that of M.  
Litre and of the academy, that are far  
superior to our own. The Webster of  
the German brothers Grimms is still  
more exhaustive and authoritative. Even  
the Portuguese dictionary, by Vieira, de-  
cidedly surpasses anything in English.  
But the British Philological society pro-  
poses to fill this yawning gap in our  
reference books. They hold that a  
dictionary should be an inventory of the  
language and that its doors should be  
opened to all words—good, bad, and in-  
different. This new work will not be  
confined to definitions and cross refer-  
ences. The life history of each word  
will be fully given, with a quotation  
from some standard writer, showing its  
shade of meaning and the variations in  
its usage from one generation to an-  
other.”—New York World.

### A Queer Hospital in Austria.

Consul Hoff told about a hospital he  
saw in his travels, which is run on such  
a queer plan that I can not help repeat-  
ing it. It is situated in Trieste, Austria,  
is built with a plain back, without an  
outlet, to a little narrow street, which,  
by some contrivance, people can enter  
and leave unseen. On the end of a slide  
is a cushioned basket. Above it is a  
large clock. Any one who does not want  
their child can take it there unseen and  
unknown, and place it in the basket,<